



# LC-Brown Sugar with Inulin



Diabetic Friendly • Low Carb • Artificial Sweetener Free

## All Natural Sweetener

### Nutrition Facts

Serving Size 2 tsp (5.45g)  
Servings per container 144

Amount Per Serving  
**Calories** 12  
Calories from Fat 0

		%Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carbohydrate</b> 3g	<b>1%</b>
Saturated Fat 0g	0%	Dietary Fiber 3g	12%
Trans Fat 0g		Sugars 0g	
<b>Cholesterol</b> 0g	<b>0%</b>	<b>Protein</b> 0g	<b>0%</b>
<b>Sodium</b> 2mg	<b>0%</b>	<b>Net Carbs</b> 0g	

\*Percent daily values are based on a 2000 calorie diet.

Ingredients: Contains a proprietary/patent pending blend of Inulin chicory root fiber, soluble dietary fiber, cocoa, natural organic stevia rebaudiana leaf herbal extracts, natural luohanguo monk fruit, and natural flavoring.

**Allergen Warning:** Processed in a facility that uses wheat gluten and nuts

Manufactured by:

LC Foods Corp  
Raleigh NC 27610  
[www.lowcarbfoods.com](http://www.lowcarbfoods.com)

Net Wt. 27.7 oz. (786g) Approx. 6 cups

### LC Brown Sugar Inulin® Baking Tips:



You can substitute LC Brown Sugar Inulin® 1 for 1 in your favorite recipes calling for brown sugar. When mixing directly with butter or eggs, we recommend mixing with the other dry ingredients in the recipe first, or slightly hydrate the LC-Brown Sugar Inulin Sweetener® with water, before adding directly to eggs, butter or fat. Do not use erythritol or any alcohol sugar when baking with yeast. This sweetener is perfect for yeast baking.

### Low Carb All Natural Sweet Sugar Sauce

Combine 1/4 cup of LC-Brown Sugar Inulin®, with 2 tsp of water to reconstitute into a naturally sweetened sauce consistency. Add flavoring as desired for a semi-sweet rich sauce for your favorite recipes.

### Low Carb All Natural Brown Simple Syrup

Combine 1/4 cup of LC-Brown Sugar Inulin®, 2 Tbsp of water and LC-Thick'n Saucy to make a natural simple syrup.

[www.LowCarbFoods.com](http://www.LowCarbFoods.com)